ABSTRACT

A method and system for determining meat quality in cattle is provided. In preferred embodiments the method comprises obtaining an ultrasound measurement of a cattle specimen between the 12th rib and 13th rib at weaning age. The ultrasound measurement is utilized to extrapolate a harvest quality parameter. Based on the harvest quality parameter, and preferably a yield grade, the specimen is categorized. Particularly preferred harvest quality parameters are ribeye area, fat thickness, intramuscular fat and ribeye shape. Methods for determining tenderness, stress and intramuscular fat are described and claimed.